



洋紫荊維港遊 Harbour Cruise - Bauhinia Marcour Cruise - Bauhinia De船自助晚餐



Consumer O

Soup 湯

Vegetarian Shark Fin and Green Bean Cream Soup $\mathcal Y$	「素翅青豆忌廉湯	\mathcal{V}
Crabmeat and Dry Scallops Egg Drop Soup	瑤柱蟹肉蛋花羹	

Salad 沙律

Caesar Salad ${\cal V}$	凱撒沙律 ${\mathcal V}$
French Vegetable Salad ${\cal V}$	法式雜菜沙律 ${\cal V}$
Greek Salad ${\cal V}$	希臘沙律 ${\mathcal V}$
Smoked Turkey Waldorf Salad	煙火雞華都夫沙律
Potato Salad with Mixed Herbs and Olive ${\mathcal V}$	香草欖油薯沙律 ${\cal V}$
Mixed Tomato Salad ${\mathcal V}$	三色鮮茄沙律 ${\cal V}$
Mixed Pepper Salad with Veal Sausage	牛仔腸雜椒沙律
Fresh Asparagus Salad ${\mathcal V}$	蘆筍沙律 ${\mathcal V}$

Appetizers 頭盤

Roasted Turkey and Smoked Chicken Platter	燒火雞及煙雞拼盤
Smoked Salmon and Mackerel	煙三文魚及煙鮫魚
New Zealand Mussel, Prawn, Brown Crab	紐西蘭青口,大蝦,麵包蟹
Crayfish and Golden Apple Snail	龍蝦仔及黃金螺
Smoked Duck Breast	煙鴨胸
Cold Roast Beef	凍燒牛肉
Black Pepper Beef	黑椒牛肉盤
Mozzarella Cheese and Tomato with	意大利水牛芝士蕃茄
Balsamic Vinegar and Olive Oil	配黑醋欖油

Italian 意大利美食

Capellini or Squid Ink Pasta or Farfalle	天使麵 或 墨魚汁麵 或 蝴蝶粉
with	西己
Bolognese (Beef) or	肉醬(牛肉) 或
Tomato Mushroom Sauce ${\mathcal V}$ or	鮮茄雜菌汁 ${\mathcal V}$ 或
Seafood Champagne Cream Sauce	香檳海鮮忌廉汁

Teppan 鐵板燒

Fish with Lemon and Herbs,	香草檸檬魚, 墨魚仔,
Cuttlefish, Chicken Yakitori,	雞肉串, 大蝦, 扇貝
Prawn, Scallop & Mixed Vegetables ${\mathcal V}$	及意大利雜菜 ${\cal V}$

Wagon 切肉銀車

Α

Roasted U.S.A Tenderloin	燒美國一級牛柳
Roasted Spanish Duroc Pork Collar	燒西班牙黑豚肉

Hot Dishes 熱盤

Grilled Spring Chicken in Mushroom Cream Sau	ce 燒春雞配野菌忌廉汁
Roasted Boneless Iberian Pork Loin in Balsamic Sauce	燒伊比利亞肉眼配黑醋汁
Baked Vol-au-vent with Cheese and Assorted Mushroo	m 芝士焗雜菌法式酥盒
Broccoli and Abalone Mushroom in Oyster Sauc	e 蠔皇鮑魚菇扒西蘭花
Baked Assorted Seafood in Cream Cheese Sauce	e 芝士忌廉焗雜錦海鮮
Pan-fried Lamb Chop in Cumin Sauce	香煎紐西蘭羊扒配茴香汁
Grilled Potato with Herbs and Olive Oil $~{\cal V}$	香草橄欖油烤新薯 ${\cal V}$
British Beef Broth	英式清湯牛肉
Indian Beef Curry with Papadum	咖喱牛腩配印度脆餅
Steamed Sea Grouper	古法清蒸海青班
Mixed Vegetables Consommé ${\mathcal V}$	清湯雜菜盤 ${\mathcal V}$
Braised Rice with Squid and Vegetables	鮮魷雜菜燴飯
Steamed Rice ${\cal V}$	絲苗白飯 ${\mathcal V}$

Dessert 甜品

New York Cheese Cake	紐約芝士蛋糕
Tiramisu	意大利芝士蛋糕
Black Forest Cake	黒森林蛋糕
Mango Mousse Cake	芒果慕絲蛋糕
Chocolate Fudge Cake	朱古力軟糖蛋糕
Chilled Plum Wine Grape Jelly	梅酒提子果凍
Assorted French Pastries	法式雜餅
Mango Pudding	芒果布甸
Mango Napoleon	芒果拿坡倫
Mixed Fruit Swiss Roll	雜果瑞士卷
Fresh Fruit Platter ${\cal V}$	鮮果盤 ${\mathcal V}$

Beverage 飲品

Coffee	咖啡
Tea	茶





Charter Dinner Menu 包船自助晚餐



حلال ##

Consumer Garing Yold

Soup 湯

Salad 沙律

Asparagus and Crabmeat Cream Soup Fish and Jinhua Ham Soup

蟹肉蘆筍忌廉湯

上湯雲腿魚茸羹

Grilled Tomato and Cheddar Cheese Salad	車打芝士伴燒蕃茄沙律
Caesar Salad ${\mathcal V}$	凱撒沙律 ン
French Vegetables Salad $~{\cal V}$	法式雜菜沙律 ${\cal V}$
Smoked Salmon and Peppers Salad	煙三文魚雜椒沙律
Smoked Turkey Waldorf Salad	煙火雞華多夫沙律
Mixed Tomatoes Salad ${\mathcal V}$	三色鮮茄沙律 ${\cal V}$
Potato Salad with Herbs and Olive ${\mathcal V}$	香草欖油薯沙律 ${\cal V}$
Arugula and Orange Salad ${\cal V}$	鮮橙火箭菜沙律 ${\cal V}$

Appetizers 頭盤

New Zealand Mussel, Cold Prawn,	紐西蘭青口,大蝦,
French Brown Crab, Crayfish,	法國麵包蟹,龍蝦仔,
Gold Whelk and Alaskan King Crab Leg	黃金螺及阿拉斯加皇帝蟹腳
Norway Smoked Salmon and German Mackerel	挪威煙三文魚及德國煙鮫魚
Cold Beef Shank and Black Pepper Beef	風味牛腱片及黑椒牛肉
Black Pepper Tuna	黑椒吞拿魚
German Assorted Cold Cuts Platter	德國雜肉拼盆

Japanese 日式美食

Assorted Sushi
Japanese Cold Noodles ${\mathcal V}$
Spicy Whelk
Baby Octopus with Sesame Seeds
Seaweed Salad

Shabu Shabu 日式火鍋

Fresh Eel, Okinawa Agu Pork, Marbled Angus Beef, Fried Fish Cake, Enokitake, Maitake, Mushroom and Vegetables

Teppan 鐵板燒

Fish with Lemon and Herbs, Mixed Vegetables, Chicken Yakitori, Salmon, Tiger Prawn, Cuttlefish and Scallop

燒香草檸檬魚,意大利雜菜, 燒雞肉串,三文魚柳,虎蝦, 墨魚仔及扇貝

鮮鰻魚片,沖繩 Agu 豬肉,

安格斯肥牛,炸魚片,金菇,

舞茸菇,鮮雜菌及時令蔬菜

雜錦壽司 日式冷麵 ${\cal V}$ 味府螺肉 芝麻八爪魚 中華沙律

Wagon	切肉銀車

Β

Roasted Angus Rib Eye Steak	燒安格斯肉眼扒
Roasted New Zealand Lamb Leg	燒紐西蘭羊脾

Hot Dishes 熱盤

Braised Osso Buco	法式燴牛膝
Fried Areolate Grouper in Shark Fin and Mushroom Sauce	古法扣星斑
Stuffed Crabmeat and Cream in Vol-au-vent	蟹肉忌廉焗酥盒
Roasted Lamb Rack in Rosemary Sauce	燒羊架配迷迭香汁
Chinese Chiu Chow Style Steamed Chicken	潮式霸王滷香雞
Indian Chicken Curry with Papadum	印度咖哩雞配脆餅
Roasted Boneless Iberico Loin in Balsamic Vinegar	燒伊比利亞肉眼配黑醋汁
Braised Sliced Whelk and Broccoli in Oyster Sauce	蠔皇螺片扒西蘭花
Cream Cheese Baked Seafood and Penne	芝士海鮮焗直通粉
Baked New Potato in Mustard and Cream Sauce	法式芥末鮮忌廉焗新薯
Loewen Vegetables Platter ${\mathcal V}$	羅旺斯雜菜 ${\cal V}$
Mixed Vegetables Consommé ${\mathcal V}$	清湯雜菜盤 ${\mathcal V}$
Braised Rice with Squids and Vegetables	雜菜鮮魷燴飯
Steamed Rice ${\cal V}$	絲苗白飯 ${\cal V}$

Dessert 甜品

New York Cheese Cake	紐約芝士蛋糕
Tiramisu	意大利芝士蛋糕
Black Forest Cake	黒森林蛋糕
Chocolate Fudge Cake	朱古力軟糖蛋糕
Opera Cake	歌劇院蛋糕
Green Tea Almond Puff	綠茶杏仁泡芙
Assorted French Pastries	法式雜餅
Mango Pudding	芒果布甸
Mango Napoleon	芒果拿坡倫
Mixed Fruit Swiss Roll	雜果瑞士卷
Fresh Fruit Platter ${\cal V}$	鮮果盤 ${\cal V}$
Chinese Sweet Soup	中式糖水

Beverage 飲品	咖啡
Coffee	茶
Теа	